

R.03.01.02

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Version: 1.2

 Audens Food <small>A GOODLIFE FOODS COMPANY</small>	PRODUCT TECHNICAL DATA SHEET	
C/ Jordi Camp, 25 08403 Granollers		

Reference:	300105	Box Format:	140 units x 65g
Description:	Cream Pastries - Cream-filled puff pastry tartlet	Bar code:	05602196170137 (box)
Brand:	COZINHA PRONTA		

PRODUCT INFORMATION

Ingredients:

Water, WHEAT flour, margarine [vegetable oils and fats (palm, sunflower), water, emulsifier (E-471), salt, acidulant (E-330), flavourings, colouring (E-160a), sugar, partially skimmed MILK powder, pasteurised EGG yolk (2%), pasteurised EGG (2%), custard cream preparation (1%) [sugar, modified potato starch, dextrose, whey powder (from MILK), palm fat, stabilisers (E-339ii, E-450iii, E-516), acidity regulators (E-341i, E-504ii), dehydrated glucose syrup, preservatives (E-202, E-200), thickener (E-401), colourings (E-160b(ii), E-160ai), flavour and MILK proteins], salt, cream (0.3%) (pasteurised light CREAM, stabilisers (E-407, E-508)), modified starch, lemon peel, cinnamon.

Allergens:

	Contains as ingredient		May contain traces	
	YES	NO	YES	NO
Gluten	x			
Crustaceans		x	x	
Egg	x			
Fish		x	x	
Soya		x	x	
Dairy products	x			
Nuts		x	x	
Celery		x	x	
Mustard		x	x	
Molluscs		x	x	
Sulphites		x		x
Peanuts		x		x
Sesame		x		x
Lupins		x		x

GMOs:

This product does not contain genetically modified organisms (GMOs) and therefore does not need to be labelled in accordance with regulations 1829/2003 and 1830/2003.

Product format:

Instructions:

Preheat the oven to 220°C-240°C for 15 minutes by selecting a program with ventilation and heating at the top and bottom. Place the cream pastries with their respective moulds on the oven tray, in the lowest position. Bake for 12-16 minutes or until golden brown to taste. The cooking time may vary depending on oven power. Take the cakes out of the oven, remove them from the aluminium moulds and put them on absorbent kitchen paper. The cooking temperature and duration of the cream cakes in the oven may vary depending on the characteristics of the equipment.

Nutritional values:

Mean values per 100 g.

Energy value:	1037.3 kJ/247.8 kcal	+/- 25%	Protein:	4.4 g	+/- 25%
Fat:	11.4 g	+/- 25%	Of which saturates:	4.2 g	+/- 25%
Carbohydrates:	31.9 g	+/- 25%	Of which sugars:	16.8 g	+/- 25%
Dietary fibre:	0.2 g	+/- 25%	Salt:	0.5 g	+/- 25%

Expected use:

This product is intended for consumption by people of any age, including children and the elderly. Not suitable for people who are allergic to any of the ingredients indicated in the "allergens" section. Not suitable for vegetarians, lacto-vegetarians, ovo-vegetarians or lacto-ovo-vegetarians.

Storage conditions:

Deep-frozen product. Store at -18°C. Do not refreeze once defrosted

Best before:

18 months from the production date

Batch coding:

1st digit: specifies the production plant/2nd digit: last number of the year of production

3rd/4th/5th digits: date of the year of production

Example 24011 Production date: 11 January 2024

SPECIFICATIONS

All our ingredients and finished products undergo an organoleptic, physicochemical and microbiological testing process

Organoleptic**Characteristics:**

Cream cakes made from a puff pastry base and a creamy filling. Characteristic smell and flavour of the product.

Microbiological**Characteristics:**

	Limits
Total coliforms:	<10,000 cfu/g
Escherichia coli:	<100 cfu/g
Salmonella	Absence/ 25 g
Staphylococcus aureus:	<100 cfu/g
Listeria monocytogenes:	<100 cfu/g
Moulds and yeasts	

PACKAGING CHARACTERISTICS**Container and packaging:**

	Material	Thickness	Length	Width	Height	Weight (tare)
Tray	Aluminium				24 mm	1.5 g
Master specifications	Corrugated cardboard		344 mm	277 mm	230 mm	262 g

Palletisation:

In Euro (EUR)

Pallet

Boxes/Pallet:	40	Net weight of pallet:	364 kg
Total Bases:	5	Pallet Height:	1.35 m
Base boxes:	8		

Complies with the applicable laws.

Note: For technological improvement, legislative, quality, nutritional or food safety reasons, of the product and associated processes, the company reserves the right to modify any of the ingredients, in such a way that the essence or technological and organoleptic characteristics of the product are not modified substantially.